



1—American Red Cross hospital at Pailton, England; matron and nurses making hay. 2—View in Chateau Thierry, near which the American marines are holding the line. 3—Lieut. James Armand Meissner of Brooklyn, who has become an "ace."

NEW PRESIDENT WILSON BRIDGE AT LYONS



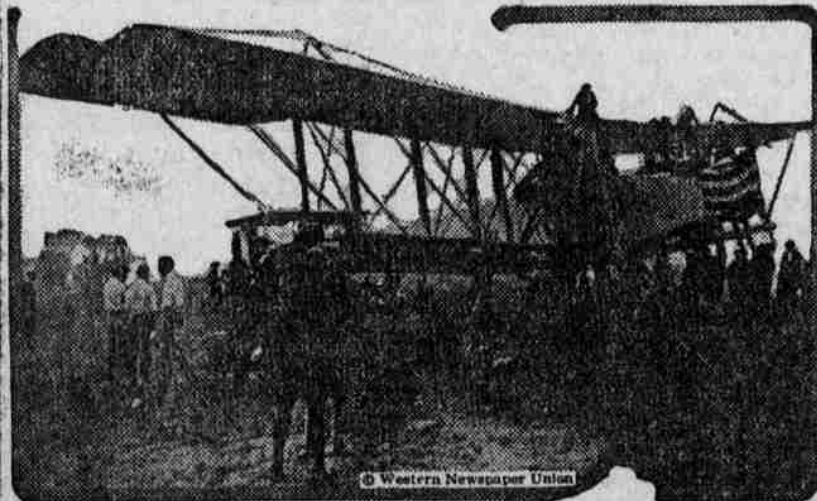
This is the new President Wilson bridge across the Rhone at Lyons, France, which has just been dedicated. It was begun since the starting of the war.

ITALY'S NEW GUN FOR SUBMARINES



This new type of gun mounted on the deck of an up-to-date Italian submarine is proving that it surpasses anything that German U-boats have thus far developed.

PLANE MAY FLY ACROSS ATLANTIC



This is the American-built Handley-Page airplane Langley, constructed for the proposed flight across the Atlantic. The picture was made as the machine was being prepared for its christening.

GATHERED FACTS

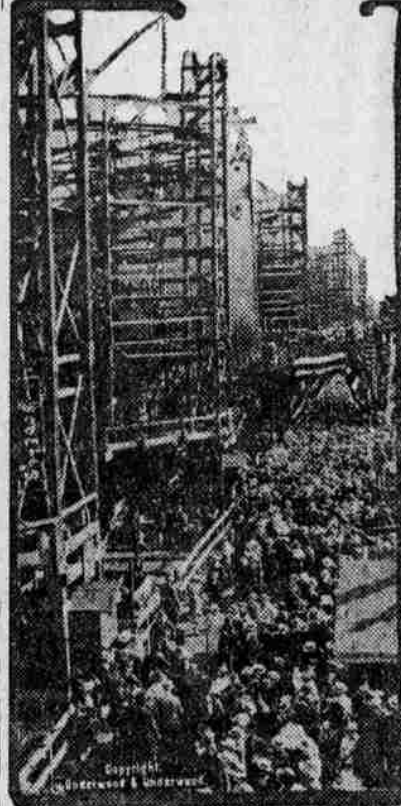
A change in the style of English rifle bullets is said to be responsible for the increased price of aluminum.

According to a census taken in Denmark, which has about one-third of the area of Wisconsin, that country has more than 5,400,000 fruit trees.

The Sioux Indian women of the Standard Rock reservation in North Dakota have organized a Red Cross auxiliary.

In China there are oil and salt wells more than 2,000 feet deep which have been drilled through solid rock by hand with the most primitive implements.

LAUNCHING THREE SHIPS



View of the shipways at Newark Bay yards as the Alamosa, Alcona and Chetopa were launched simultaneously.

He Misunderstood.

"Yes," said the Australian soldier, who was being shown round London, "you've got some fine places here. We ain't got nothing like them in Australia. That place, now," pointing to the hotel at Euston Station, "that's a grand place! You do things on a much larger scale than we do."

"Really, I always thought things were ever so much bigger in Australia."

"Well! That there place, now—we'd think that ever so much too big in Australia."

"Yes; but you remember what a lot of people visit London through this station."

"Still, it's a bit big for its purpose."

"But surely you have hotels as big as that in Australia?"

"Hotel! D'you call that an hotel? My word, I thought it was the ticket office!"—London Opinion.

Mother Knew.

Little Girl (before statue in museum)—Mamma, who's this?

Attendant (after a pause)—That's Mercury, the messenger of the gods. You have read about him, no doubt.

Mother—Of course she has. But, you know, my little girl hasn't such a very good memory for Scripture.—Boston Evening Transcript.

ROMANCE IN KHAKI

By MARY BRODERICK

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"The flag has come, girls, and such a beauty," Alice Davis announced to her sisters as they gathered around the table for the evening meal.

"That makes me think, Julie," the other sister joined in. "I saw Rod Taylor in town this afternoon, and he certainly looked well. He came in on the afternoon train, and if I'm not mistaken, was in a soldier's uniform, too. Better not show his face 'round these quarters, though, eh, Julie?" she continued.

Julia said nothing, but if it were not for the gathering twilight the others might have noted the tears in her eyes. For "Rod Taylor" was a name she was trying to put out of her mind, and finding it so hard to do. The meal finished and her sisters on their way to keep the evening's engagement, Julia went out to the shed for the ladder, preparatory to the unfurling of "Old Glory." Carrying it around to the front of the house, she braced it against the balcony over the large piazza, and with the flag, a beautiful silk one, and a new staff on her arm, ascended to her lofty position and was soon busily engaged.

She was, in fact, so hard at work that the buzz of little voices below failed to attract her attention.

"Cheese it, Jimmie," a tow-headed chap was muttering into the ear of his companion. "She'll hear us," all the time tugging vigorously at the ladder. Finally, their evil purpose accomplished, the two disappeared around the corner of the house, a boy at each end of the ladder snickering at the joke they were playing on Aunt Julie.

Brother Bob's twins, for such they were, bore the reputation in the neighborhood of young terrorists, and it is safe to say they did not have to work overtime to live up to that reputation.

If our little patriot failed to witness the villainy of her young nephews, a soldier of Uncle Sam coming rapidly down the street, did not, for he came to an abrupt halt at the corner.

As Julia prepared to descend to terra firma, and realized the predicament she was in, a little cry escaped her. "Well, I suppose there's nothing to do now but to wait for the girls to come home," she bravely exclaimed, sinking down on the floor of the balcony.

It was practically dark, and the loneliness of the silent street appalled her so that she was soon in tears. Try hard as she might, she could not keep her thoughts from reverting back to the evening meal and to what her sister had said of Rod Taylor. He who had betrayed his trust. She found herself saying his name over and over, when suddenly from the darkness below came a voice:

"Can I be of any assistance?" Julia jumped to her feet, and peered over the balcony to see the form of a man in the shadows below. She made no reply until it came again.

"Might I be of some assistance?" Her voice a trifle unsteady returned: "Why, yes, if you will get a ladder from the back shed, and let me down, I will be greatly obliged."

The sound of retreating footsteps told her he was at her bidding, and soon he was back again. She heard him putting the ladder in place, and to her surprise heard his footsteps on the rungs. Evidently he was testing its steadiness. No, he was coming up, and Julia peered again over the balcony. As he neared the top she found herself looking into a pair of brown eyes, eyes she knew, and which held her speechless for the moment.

"Rod Taylor," she exclaimed after a long minute. "Why are you here, and where did you come from?"

"Why, Julia," he answered, "I have come for you, of course. And why not, dear. Didn't you receive my message?"

"But—but I don't understand," she returned. "You have never even answered my letters, and I have received no message from you, no, not even a word since you left me." Backing away from the railing as she spoke.

"Can it be possible, Julia?" he returned. "True, I have been ill in camp, and quarantined for the last three months, in fact so ill I could receive no letters and, of course, could not write, but I did try to send you messages through the boys, but I guess it was no avail after all. I just recently obtained my furlough, and came as quickly as possible."

"But—your marriage," she interrupted. "One of the girls read about it in the paper and told me—"

"Oh, you little goose," he shouted in glee, then more soberly: "Did you not trust me more than that, little girl? The only marriage I was in was a mock one, and then I was the bride. Just a little fun the fellows were having to pass the time away, while I was recuperating. I will show you the picture."

But there was no need for further words, for Julia held out her hands, and with a bound the young soldier was over the balcony rail, where in the shadow of the Stars and Stripes the clouds for the young lovers were all rolled away.

The moon and the stars came out in the heavens one by one, but one little star, brighter than all the rest in Julia's eyes, Rod took from his pocket and placed on the third finger of her left hand, whose light, the light of love, was to guide them to their new-found happiness.



CONSERVE SURPLUS FOOD---THAT IS A BIG DUTY OF HOUSEWIVES



The Productive Home Garden Promises Not Only Fresh Vegetables for the Table, But a Surplus for Canning and Use Next Winter.

A PATRIOTIC CONJUGATION.

I can
You can
He can

We can
You can
They can

Upon the women and girls, and boys, too, in the homes of America rests the large and important responsibility of making sure that the surplus of vegetables, berries, and fruits grown this year is not wasted even in part.

It will be a patriotic service to can, dry or otherwise conserve the large surplus of vegetables expected from the extraordinary efforts everywhere in America to increase production.

In every community in the country food is being produced in back yards and vacant lots that never before were used for this purpose. Last year, according to the United States secretary of agriculture, the home-garden movement was estimated to have stimulated the planting of from two hundred to three hundred per cent more gardens than ever before had produced food in the United States. This year, it is expected, even last year's record will be surpassed. Every family with available ground has been urged to plant and cultivate a home garden.

Decrease Food Costs.

Not only is there a national responsibility calling for the conserving of food, but there is an obvious personal

advantage. Every housewife knows the cut that can be made in table expenses by a larger well stocked with jars and cans of home-preserved fruits and vegetables. Furthermore, the use of an abundant supply of fruits and vegetables is at all times essential to health. The problem of furnishing an adequate supply of food often is to be solved only by such conservation. The need for variety in the diet is met most easily and economically by the surplus of the abundant season preserved for the time of scarcity.

This is the foreword of a series of articles prepared by food-conservation specialists of the United States department of agriculture. The articles are designed not only to guide those who have never conserved before, but to help those who have had years of experience. Simple, practical directions will be explained, proved recipes will be given, and every effort will be made to provide plain workable instructions. The articles to follow in this series will deal in detail with canning, drying, brining, pickling, preserving, and jelly making. Those who wish detailed instructions at once are advised to write to the division of publications, United States department of agriculture, Washington, D. C., for publications on the subjects in which they are particularly interested.

A PLACE FOR SURPLUS TIME.

Everybody can! Put your spare time into cans and jars. Home canning is kitchen patriotism.

Don't have an empty preserving jar in your neighborhood next fall.

If you have more preserving jars than you can fill, lend them to a neighbor who will make them work for the nation.

CAN FOOD, PRESERVE HEALTH.

The sooner into the can, the fresher the taste next winter. "From the patch with dispatch."

Working quickly with fresh fruits and vegetables insures better flavor in finished products.

Can for home use in glass containers, as tin cans may be scarce.

Pickle or brine suitable vegetables in crocks.

The scarcer fresh vegetables are the more valuable are the canned ones.

For the benefit of those to whom the intermittent boiling or processing may not be familiar, it may be explained that this consists merely of

placing the cans or jars of material to be treated in the boiler or canner, and boiling for the required length of time on each of three successive days. By many this is considered a safer procedure than the use of a single long period of boiling.

If you employ this method, when the jars are being given the second and third boiling treatments, you should loosen the clamps or unscrew the lids slightly just before you place them again in the boiling water. Tighten covers at the end of each boiling. As the seal of the jars is loosened slightly during each boiling, the metal-capped jars, sometimes called "hermetic" jars, are not suited to intermittent work. Jars with self-sealing wire-clamped tops are most satisfactory to use in intermittent canning. Save your screw-top jars for packing fruits and tomatoes, which require but one period of boiling in a water-bath outfit.



Value of Dairy Helper.

The care given to dairy helpers will determine to a great extent the profits they will make when they join the milking herd.

Human Food From Cow.

A good dairy cow will make four times as much human food from a given amount of feed as will a steer.

Keep Up Registrations.

Keep up your pure-bred registrations for it means money later on.

Yarding Little Chicks.

When there are different-sized chicks in the same yard, care should be taken to see that the little ones get their proper share of the feed.

Select Best Breeders.

Don't breed from all the hens you have, unless you have all strong, healthy, vigorous stock.

Growing in Popularity.

The Guinea fowl is growing in popularity as a farm bird more and more.